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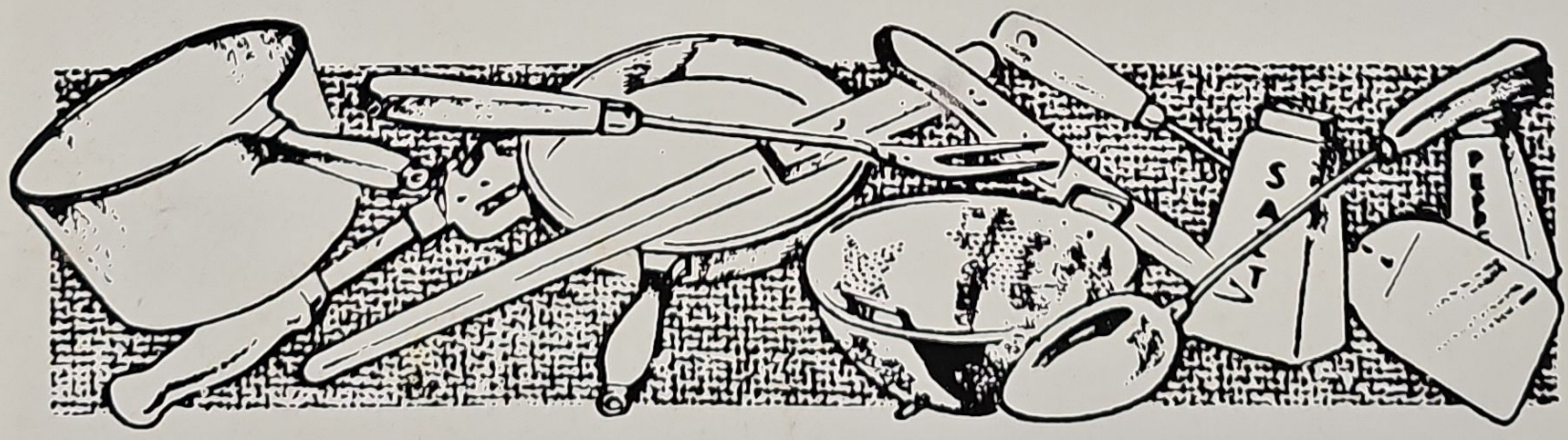

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ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

LITHO IN U.S.A.

CALICO BEAN SALAD — Kay Abbott

1 can drained green beans
1 can drained carrots
1 can whole kernel corn
2 Tbsps. chopped onion
Salad greens
Celery seed dressing

Combine vegetables. Toss with Celery Seed Dressing. Chill in covered container several hours or overnight. Serve on salad greens.

CRANBERRY SALAD — Becky Pebler

1 lb. fresh cranberries
2 c. water
2 c. sugar
2 Tbsp. cornstarch
2 tsp. vanilla
1/2 c. nut meats

Mix water and cranberries in pan and cook till berries pop. Add sugar and cornstarch. Cook 10 minutes more. Then add vanilla and nut meats. Then let cool.

CUCUMBER SPRING SALAD — Pearl Dugan

1 cucumber
1 pkg. Lime Jell-O
1 cup boiling water
1 cup mayonnaise
1 c. small curd cottage cheese
1 tsp. grated onion

Place Jell-O in bowl; add water, allow to cool until nearly firm. Add mayonnaise, cottage cheese, and cucumber cut very small, and onion. Chill and spoon on lettuce.

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LIME JELL-O SALAD — Pearl Duggan

1 pkg. Lime Jell-O
2/3 cups boiling water
1 small can crushed pineapple, and juice
1 c. cottage cheese
1 pkg. Dream Whip
1/2 c. milk
1 tsp. vanilla

Dissolve Lime Jell-O in boiling water; add crushed pineapple and juice. Chill. Then add cottage cheese, Dream Whip with milk and vanilla; fold all together and chill.

MACARONI SALAD — Mrs. Lucian Correlle

2 c. Elbow Macaroni
1 small cucumber
1 onion
Mayonnaise

Cook 2 cups of Elbow macaroni - drain well. Chop 1 small cucumber fine. Chop 1 onion fine. Add mayonnaise (according to taste). Mix together well.

MANDARIN ORANGE PINEAPPLE SALAD — Pearl Dugan

1 c. Mandarin oranges
1 c. pineapple chunks
1 c. cocoanut
1 c. sour cream
1 c. miniature marshmallows

Cut up oranges. Mix all ingredients together. Cut up a few maraschino cherries for color. Chill.

PICKLED PEPPER SALAD — Geraldine Luberti

2 Tbsp. olive oil
2 Tbsp. wine vinegar
1/4 tsp. pepper
1/4 tsp. oregano
1/8 tsp. salt
2 c. pickled red peppers
3/4 c. chopped celery
1/2 c. pitted olives, sliced
8 anchovy fillets (optional)

Combine first five ingredients, then toss with remaining ingredients. Serve very cool.

POTATO SALAD — F. M. Connor

5 lbs. cooked potatoes
1 big onion
2 stalks celery
Salt to taste
4 to 6 heaping Tbsps. Miracle Whip

Cut up cooked potatoes while warm (and peeled); add chopped onion and celery. At same time, add salt and Miracle Whip.

POTATO SALAD (continued)

If not enough, add more Miracle Whip to desired consistency. This will serve 10 to 12 people.

CREAMED ONIONS — Jennie Collins

2 - 16 oz. cans boiled onions
2 pkgs. white sauce mix
1 1/2 c. milk
2 Tbsp. sherry
Paprika

Drain onions and reserve 1/2 cup of liquid. Prepare white sauce mix according to package directions, using 1 1/2 cups milk, and the 1/2 cup onion liquid.

When sauce is thickened, gradually stir in sherry. Add onions and heat over moderate heat for 8 to 10 minutes. Served garnished with a sprinkling of paprika. Serves 6.

CRUNCHY ONION BALLS — Kay Abbott

2 cans small onions
1 egg
1 Tbsp. water
1 c. fine cracker crumbs
2 Tbsp. butter or margarine, melted
1/2 tsp. salt

Drain onions, then toss in mixture of egg, beaten with water. Roll onions separately in mixture of cracker crumbs, butter and salt. Place on cookie sheets to wait until ready to bake at 375 degrees, 10 to 15 minutes. Makes 2 dozen.

DIXIE BAKE — Geraldine Luberti

2 cups mashed sweet potatoes
2 beaten eggs
1/2 cup broken pecans
1/2 c. honey
3/4 tsp. salt

Thoroughly combine mashed sweet potatoes, eggs, broken pecans, honey and salt. Pour in greased 8-inch round baking dish. Bake at 350 degrees, 30 to 35 minutes. Trim with extra pecans. Serves six.

DUCHESS POTATOES — Geraldine Luberti

4 c. hot mashed potatoes
1 Tbsp. butter
2 beaten egg yolks
2 Tbsp. melted butter

To potatoes, add butter, egg yolks, salt and white pepper to taste, mix well.

(continued)

DUCHESS POTATOES (continued)

Using pastry bag with No. 7 or No. 9 tip, pipe hot potato mixture around broiled steaks on plank.

Drizzle with butter and broil 4-inches from heat about 7 minutes, or until lightly browned. Serves 6 to 8.

MINT GLAZED CARROTS — Jennie Collins

12 small carrots, quartered
3 Tbsp. margarine
2 tsp. dried mint flakes
3 Tbsp. light brown sugar
3 Tbsp. light corn syrup
Few grains salt

Cook carrots in a small amount of lightly salted boiling water over low heat 15 to 20 minutes. Drain well and dry on paper towels. Melt butter or margarine in a large skillet over low heat. Stir in mint leaves, brown sugar, corn syrup and salt; add carrots and cook, stirring frequently until carrots are glazed.

STUFFED ARTICHOKES — Geraldine Luberti

4 medium artichokes
Cold water
Salt
2/3 c. dry bread crumbs
1 clove garlic
1 tsp. chopped parsley
1 tsp. salt
3/4 tsp. pepper

Set out 10-inch skillet having a tight fitting cover. Remove outside lower leaves of artichokes. Cover with cold water and salt, let stand for 20 minutes. Meanwhile, mix bread crumbs, sliced thin, garlic, parsley, salt and pepper. Set aside. Wash artichokes; spread open leaves and place in each artichoke 3 slices garlic. Sprinkle crumb mixture between leaves and over top of artichokes. Sprinkle with 1 Tbsp. chopped parsley. Place artichokes upright in skillet containing 2 cups water. Sprinkle about 2 Tbsp. of olive oil all over top of artichoke.

Cover and cook slowly about 30 minutes, or until done. Leaves are tender when done. To eat, pull out leaves, one by one.

CHICKEN SOUP — Elenor Mucci

5 lb. cut up fowl
8 c. cold water
Salt
Pepper
Carrots, peeled
1 onion, diced
2 stalks celery, with leaves
1 green pepper, cut up

CHICKEN SOUP (continued)

Simmer for 1 hour over low heat. Cover. Don't raise heat. Cook for about 3 hours. Pour over cooked noodles.

SHORT CUT SHRIMP CHOWDER — Mary Brushingham

1/2 finely chopped onion
1 Tbsp. margarine
1 can cream celery soup
1 can clam chowder
1 1/2 to 2 c. water
1 - 4 1/2 or 5 oz. can shrimp, drained
1 Tbsp. snipped parsley

In saucepan, cook onion in butter or margarine till tender. Blend in remaining ingredients.

Simmer about 5 minutes to blend flavor. Makes 4 servings.

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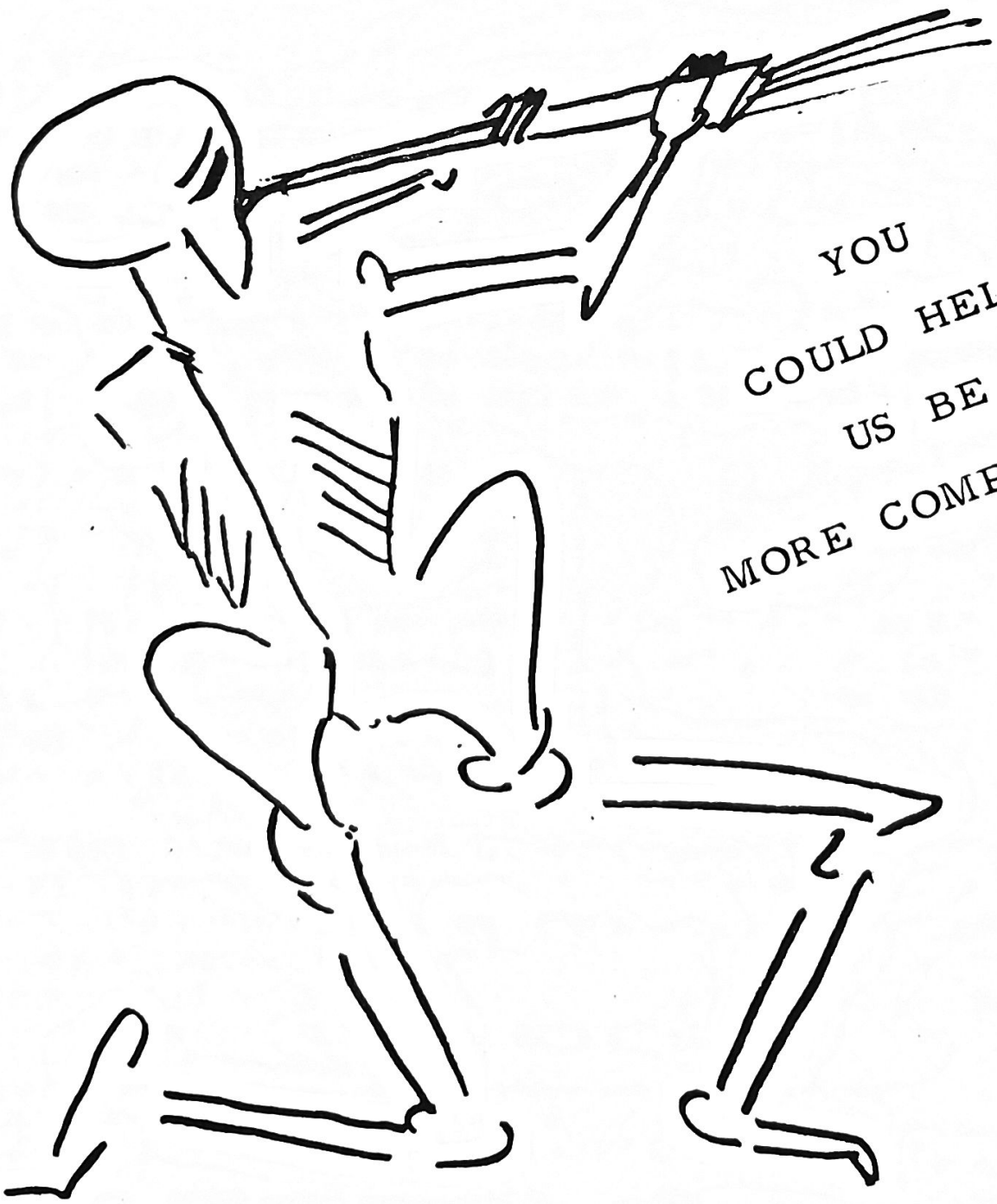

Reading, Massachusetts

BAKED MEATBALLS — Alice Abbott

1 lb. ground chuck beef
1/4 lb. ground shoulder pork
1 minced medium onion
1 c. raw white rice
1 beaten egg
1 1/2 tsps. salt
1/4 tsp. pepper
Few grains allspice
1 c. fine bread crumbs
1 c. hot milk

Mushroom gravy

Mix all ingredients together. Shape into golf ball sized balls. Place into 2 qt. size casserole. Pour mushroom gravy over meat balls. Bake in oven at 350 degrees, 1 hour and 15 minutes.

Serve with hot rolls and salad.

BEEF KABOBS — Jennie Collins

2/3 c. (6 oz.) can tomato paste
2/3 c. Italian salad dressing
1/4 c. water
1 Tbsp. Worcestershire Sauce
1 1/2 lbs. sirloin tip steak
8 par-boiled onions
2-inch pieces green pepper
8 cherry tomatoes
Oil

Blend tomato paste, salad dressing, water and Worcestershire. Toss with steak cubes to coat. Cover and marinate a few hours. Alternate steak cubes, onion, green pepper and tomato on four 15-inch skewers. Place on broiler pan. Brush meat with marinade and vegetables with oil. Broil 4-5 inches from heat 15 to 20 minutes, turn, and baste often.

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CHOW MEIN

Geraldine Luberti

1 pound pork
3 c. celery slices
1 c. onion slices
1 c. mushrooms
2 1/2 Tbsp. cornstarch
1 can condensed beef broth
1/4 c. soy sauce
1 can bean sprouts
1 - 5 oz. can water chestnuts, sliced

In large skillet, cook sliced pork in 1 Tbsp. hot salad oil until done. Remove from skillet. Cook sliced celery, onions and mushrooms in 2 Tbsp. salad oil till crisp tender, 2 or 3 minutes. Blend cornstarch and 1/4 cup water, add beef broth, soy sauce, and stir into vegetables; add meat, bean sprouts and water chestnuts. Heat and stir till thickened. Serve over rice or hot Chow Mein noodles.

FAVORITE MEAT LOAF

Elizabeth Dumin

3 slices soft bread
1 c. milk
1 egg
1 lb. ground beef
1/4 lb. ground pork
1/4 lb. ground veal
1/4 c. minced onion
1 1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. mustard
1/4 tsp. sage
1/4 tsp. celery salt
1/4 tsp. garlic salt
1 Tbsp. Worcestershire sauce

Tear bread into large mixing bowl. Add milk and egg. Add meat and seasonings. Mix thoroughly. Form lightly into loaf and place in shallow baking pan. Bake 1 hour at 350 degrees. 6 to 8 servings.

LAMB CHOP CASSEROLE

Geraldine Luberti

6 thick chops
1 tsp. salt
1 sliced lemon
2 c. tomato juice

Brown chops in buttered skillet. Season with salt and arrange in a shallow baking dish and top each with lemon slice. Pour tomato juice over all. Cover. Bake, 325 degrees, for 1 1/2 hours. Serves 6.

Good for special dieters.

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MACARONI AND CHEESE — Marion De Gruttola

4 c. cooked macaroni
2 c. cheddar cheese
1/2 c. evaporated milk
1/4 chopped onion
1 - 8 oz. can tomato sauce
8 Frankfurters

Combine cooked macaroni, shredded cheese, milk, onions, salt and 1/2 can sauce. Place in shallow baking dish, arrange frankfurters on top. Pour remaining sauce on top. Bake 25 minutes at 350 degrees.

MEATBALLS — Marion De Gruttola

1 lb. ground beef
1 c. minced onion
1 egg
1/4 c. milk
1/4 c. bread crumbs
1 tsp. salt
1/4 tsp. pepper
2 Tbsp. oil
2 (8 oz.) cans tomato sauce
1/2 c. brown sugar
2 Tbsp. vinegar
1 tsp. seasoned salt

Combine first 7 ingredients and shape into meatballs. Brown in oil in skillet, remove excess fat. Combine sauce, sugar, vinegar and salt. Pour over meatballs. Simmer 10 to 15 minutes, turning until meatballs are well glazed. Serve over rice or noodles.

MEAT CUPS — Betty Halucha

Take your favorite meat loaf recipe and vary it this way.

Shape into cupcake tins - filling each mold to capacity. Cut your time for baking in half - only 1/2 hour in a preheated, 350 degree oven.

MOCK SPAGHETTI — Mary Grecco

1 onion
1/2 cup water
1 beef bouillon
1 lb. hamburg
1 small can tomato sauce
1 can bean sprouts

Simmer the onion with water 10 minutes; add bouillon. Brown hamburg in onion and bouillon, mix; add salt and pepper to taste. Add small can of tomato sauce. Simmer all together 1/2 hour. Wash bean sprouts and heat in a small pan, then add to hamburg sauce.

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PORK AND APPLE CASSEROLE

Katherine Gibbons

4 pork chops (no fat)
Salt
1 Tbsp. shortening
4 c. sliced cooking apples
1/4 c. raisins
1 tsp. grated lemon rind
1/4 c. molasses
1/4 c. water

Sprinkle pork chops with salt, saute' in shortening until brown. Mix together apples, raisins and lemon rind. Place in 2 qt. greased baking dish.

Combine molasses and water. Pour over apple mixture. Put in browned pork chops. Cover and bake 1 hour. Remove cover and bake 1/2 hour more.

PORK CHOPS PLUSS

Dixie MacInnis

4 pork chops
1 1/2-2 c. diced bread
1 diced onion
1 diced apple
Dash poultry seasoning
Dash salt and pepper
3 Tbsp. water

Brown chops. Drain and add drippings to bread mixture. Cover each chop with some of mixture and bake approximately 40 minutes in 350 degrees oven.

RED FLANNEL HASH

Dixie MacInnis

1 c. diced beets
1 diced onion
1 c. cooked potato - (mashed or diced)
1 c. meat - diced

Any left-over meat may be used, any or all left-over vegetables may be added. Essential ingredients are the beets and onion which give this hash its unique flavor. Simply saute' and serve.

SHEPHERDS PIE

Leona Correlle

Mashed potatoes
Roast beef
Salt
Pepper
Onion juice
Beef gravy

Cover bottom of greased baking dish with hot mashed potatoes, add a thick layer of roast beef (left over) - chopped or cut into small pieces. Season with salt, pepper and a few drops of onion juice. Moisten with some of the beef gravy; cover with mashed potato and bake in hot oven, 425 degrees, long enough to heat through. A different and quite delicious use of left-over meat. Note: If you desire, you may add your choice of vegetable when putting in layer of roast beef.

STUFFED PEPPERS

Geraldine Luberti

4 green peppers
Salted water
2/3 c. precooked rice
1/4 c. olive oil
1 lb. ground beef
2 Tbsp. minced onion
1 Tbsp. minced parsley
1/2 tsp. salt
1/4 tsp. pepper
1 1/2 c. canned Italian tomatoes
1/4 c. water
1/4 c. olive oil
1/2 tsp. salt
1/4 tsp. pepper

Rinse and cut a thin slice from each stem end of 4 green peppers. Remove fibre and seeds. Rinse cavities. Drop into boiling salted water to cover and simmer for 5 minutes. Remove peppers. Set aside to drain. Heat in skillet - oil, beef, onion, parsley, 1/2 tsp. salt and pepper. Mix with cooked rice.

Lightly fill peppers with rice-meat mixture, heaping slightly. Place into baking dish. Pour around peppers a mixture of 1 1/2 cups Italian pureed' tomatoes, 1/4 cup water, 1/4 cup minced celery, 1 Tbsp. oil, 1/2 teaspoon salt, 1/4 teaspoon pepper. Place strips of Mozzarella cheese on top of each pepper. Bake 375 degrees.

SHRIMP EGG FOO YOUNG

Geraldine Luberti

1/2 c. chopped onion
1 clove garlic
1 Tbsp. fat
6 eggs, slightly beaten
1 c. shrimp, drained
1/4 tsp. salt
2 Tbsp. fat
1 recipe Cheese Brown Sauce

Cook onion and garlic in 1 Tbsp. hot fat until tender, not brown. Combine egg, shrimp, salt, pepper and onion mixture. Heat 2 Tbsp. fat in skillet; add egg mixture. Cook slowly. Run spatula under edge, lifting so that uncooked portion flows underneath. When egg is almost cooked but still shiny, loosen edge. Fold one-half over. Serve on warm platter with Brown Sauce.

TUNA CROQUETTES

Mrs. John Cincotta

1 3/4 c. flaked tuna
1 c. thick white sauce
Salt
Pepper
Cayenne
1 tsp. lemon juice
Crumbs
Eggs

Combine tuna, white sauce and seasoning and lemon juice. Chill and shape. Roll in fine crumbs and then in egg and again in crumbs. Fry in hot deep fat (380 degrees) 3 to 5 minutes.

TUNA CROQUETTES (continued)

Drain. Makes 6 croquettes.

1 cup mashed potatoes may be used in place of white sauce.

TUNA NOODLE CASSEROLE — Mildred Correlle

2 c. dry egg noodles
1 can mushroom soup
1 1/3 c. milk
1 can tuna, flaked
1/2 tsp. salt
1/8 tsp. pepper
3/4 cup bread crumbs

Cook noodles and drain. Dilute soup with milk. Combine this with tuna. Add salt and pepper, noodles, and 1/2 cup bread crumbs. Put remaining bread crumbs on top. Bake in 375 degree oven 1/2 hour.

VEAL NOODLE CASSEROLE — Jennie Ward

1/2 lb. egg noodles
1 lb. breaded veal cutlets
2 med. chopped onions
Grated cheese
1 large, 15 oz. tomato sauce
Parsley flakes

Mix chopped onions and strips of veal cutlets together in skillet and fry with oil. Cook and drain noodles; using 3 qt. casserole, begin with tomato sauce, add noodles and then onions and veal. Sprinkle with grated cheese (salt and pepper to taste). Repeat layers in this order until ingredients are used.

CHICKEN ON SUNDAY — Becky Pebler

1 box Minute Rice
1 can Cream of Celery Soup
1 can Cream of Mushroom Soup
1/2 c. milk
1 env. dry onion soup
1 frying chicken

Grease large pan, 8x13-inches. Sprinkle uncooked rice on bottom, heat milk and both cans of soup together. Pour over rice. Place chicken over this. Sprinkle onion soup over chicken. Seal pan with foil. Bake in 325 degree oven for 2 hours and 15 minutes.

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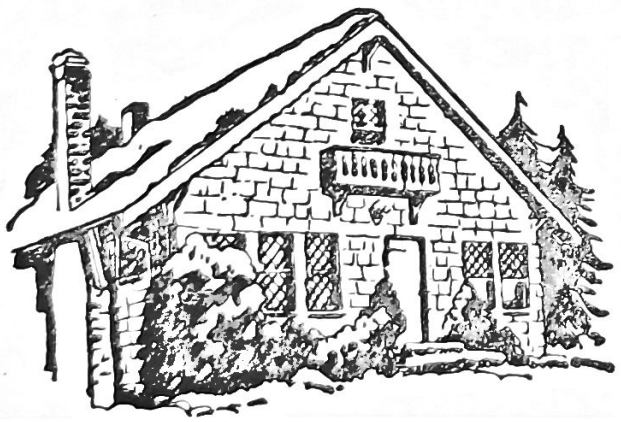

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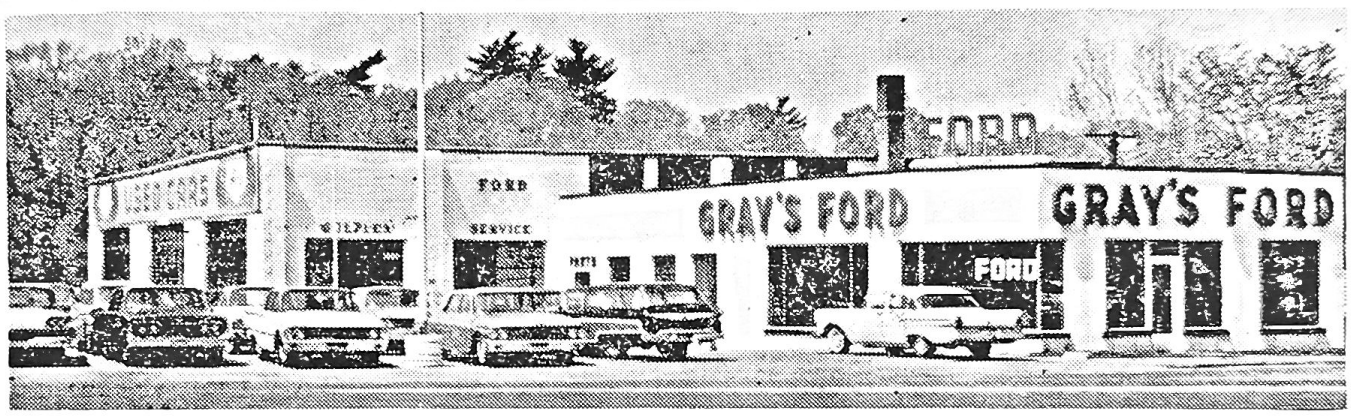

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CAPE COD TEA BREAD — Jennie Ward

2 1/2 c. halved cranberries
2 c. light brown sugar
1 tsp. salt
4 c. flour
1 tsp. baking soda
1/2 c. chopped nuts
2 beaten eggs
4 Tbsp. shortening
4 Tbsp. hot water
1 c. orange juice

Cream shortening. Add sugar, beat until light. Add 2 eggs, beat well. Sift flour, salt, soda, baking powder; add alternately with hot water and orange juice. Stir in cranberries and nuts. Put in 2 greased bread pans and bake 1 hour at 350 degrees F., until done.

Note: - After halving cranberries, wash in colander to remove seeds.

DATE NUT BREAD — Alice Cincotta

2 c. flour
2 tsp. baking powder
1/2 tsp. ground cinnamon
1/4 tsp. ground mace
1/2 tsp. salt
6 Tbsp. margarine
3/4 c. sugar
2 eggs
1/2 c. milk
1 pkg. dates, 8 oz.
1/2 c. chopped nuts
2 tsp. grated orange rind

Sift together flour, baking powder, cinnamon, mace and salt. Cream margarine until soft. Gradually add sugar, add 2 well beaten eggs. Add dry ingredients alternately with milk. Fold in chopped dates, walnuts and orange rind. Pour into a greased 9-inch loaf pan. Bake in a preheated slow oven, 325 degrees,

DATE NUT BREAD (continued)

60 to 75 minutes, or until cake tester comes out clean. Cool in pan 5 minutes. Remove. Cool completely before slicing.

IRISH FRUIT BREAD — Marie Hayes

1/4 lb. margarine
1 egg
1 c. sugar
1/4 tsp. salt
2 Tbsp. orange juice
1 tsp. caraway seeds
1/2 c. seedless raisins
1/2 c. currants
1/2 c. cherries
4 c. flour
4 tsp. baking powder
1 1/2 c. buttermilk

Combine margarine, egg, sugar and salt; mix well with SPOON. Add orange juice; add seeds and fruit. Add all dry ingredients and buttermilk. Stir well, mixture will be fairly thick. Spread in a well greased square pan and bake at 325 degrees for 1 hour.

PUMPKIN BREAD — Jennie Ward

2/3 c. butter
2 2/3 c. sugar
4 eggs
1 can pumpkin
2/3 c. water
3 1/3 c. flour
1/2 tsp. baking powder
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 clove
2/3 c. nuts
2/3 c. raisins

Cream 2/3 cup of butter, 2 2/3 c. sugar; add 4 eggs, 1 can pumpkin, 2/3 c. water. Sift together and add to above - 3 1/3 c. of flour, 1/2 tsp. baking powder, 2 tsp. baking soda, 1 1/2 tsp. salt, cinnamon, and clove. Add 2/3 cup nuts and raisins. Bake at 350 degrees F., in 2 greased loaf pans for 1 hour.

EASY BISCUITS — Mrs. Lucian Correlli

2 c. flour
1/2 tsp. salt
2 rounded tsp. baking powder
1/3 c. oil
1/3 c. sugar
1 egg
2/3 c. cold water

Preheat oven 400 degrees. Mix all dry ingredients together. Add egg, oil and water. Mix. Spoon in ungreased muffin tins. Bake at 400 degrees for 20 minutes. Makes 8 large biscuits.

RAISIN BUNS — Elenor Mucci

1 c. raisins
1 c. water
1/2 c. salad oil
1 c. sugar
1 slightly beaten egg
1 3/4 c. flour
1/4 tsp. salt
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. allspice
1/2 c. chopped nuts

Combine raisins and water; bring to a boil; remove from heat; stir in salad oil, cool to lukewarm. Stir in sugar and egg. Sift dry ingredients together, beat into first mixture. Stir in nuts. Bake 375 degrees for 20 minutes.

ORANGE JUICE ROLLS — Jennie Ward

3 c. Jiffy Mix
2 Tbsp. sugar
1 tsp. cinnamon
1/2 stick butter
1/2 c. sugar
1 can (6 oz.) orange juice

Place 1/2 cup sugar, 1/2 stick butter and orange juice in baking pan. Melt and mix. Combine 3 cups Jiffy Mix with enough milk to make a rolling dough. Roll dough - sprinkle with cinnamon, sugar and roll as Jelly Roll.

Slice and place in baking pan on top of melted mixture. Bake 425 degrees, 20 to 25 minutes.

QUICK PECAN ROLLS — Geraldine Luberti

3 c. all-purpose flour
4 1/2 tsp. baking powder
1 tsp. salt
1/3 c. sugar
1/2 c. shortening
2/3 c. milk
2 eggs
2 Tbsp. butter
1/4 c. sugar
1 tsp. cinnamon
3/4 c. brown sugar
2 Tbsp. dark corn syrup
1/4 c. melted butter
1/3 c. pecan halves

Sift flour, baking powder, salt and 1/3 c. sugar. Cut in shortening; add milk and eggs all at once. Stir until dry ingredients are moistened. Turn out on lightly floured surface. Knead 8-10 times. Roll into 12x15-inch rectangle pan. Brush with 2 Tbsp. melted butter. Sprinkle with mixture of sugar and cinnamon. Roll as for Jelly Roll. Seal and cut in 3/4-inch slices. Mix brown sugar, dark corn syrup, and 1/4 c. melted butter. Divide among 18 muffin cups. Sprinkle with pecan halves. Place roll, cut side down, in each muffin cup.

(cont'd)

QUICK PECAN ROLLS (continued)

Bake at 375 degrees about 25 minutes. Remove from pans immediately.

COFFEE CAKE — Frances Doucette

1/2 c. oleo
1 c. sugar
2 eggs
1 c. sour cream
2 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Cream together oleo and sugar. Add eggs (unbeaten) and sour cream. Mix baking powder, soda, salt, vanilla. Fill pan with layer of batter, top with filling. Repeat 3 or 4 times, end with filling mixture. Bake in 350 degree oven 45 minutes, cool in pan.

Filling:
1/4 c. brown sugar
1 tsp. (heaping) cinnamon
1/2 c. chopped nuts

BLUEBERRY MUFFINS — Mary Downing

1/2 c. butter
2 c. flour
1 1/4 c. sugar
2 eggs
1/2 c. milk
2 tsp. baking powder
1/2 tsp. salt
2 1/2 c. blueberries
2 tsp. sugar for top

On low speed cream butter and sugar until fluffy; add eggs, 1 at a time. Mix until blended; add dry ingredients with milk. Mash 1/2 cup blueberries and stir in by hand; add rest of berries whole and stir by hand. Grease tins well with butter, also top. Fill tins 1/2 full. Sprinkle top with sugar. Bake 375 degrees for 25 to 30 minutes.

RICH BLUEBERRY MUFFINS — Pearl Dugan

1 c. blueberries
1/4 c. shortening
1 3/4 c. flour
2 1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. sugar
1 egg
1/2 c. milk

Wash blueberries and drain on absorbent paper. Place shortening in mixing bowl warm but not hot while preparing pans and mixing dry ingredients. Sift flour, baking powder, salt and sugar in bowl with shortening; add unbeaten egg and milk. Beat until smooth. Stir in the blueberries into greased muffin tins.

RICH BLUEBERRY MUFFINS (continued)

Sprinkle sugar on top of muffins. Bake 375 to 400 degrees for 25 minutes.

GINGER COOKIES — Pearl Duggan

3/4 c. shortening
1 c. sugar
1 egg
4 Tbsp. molasses
1 tsp. soda
2 c. flour
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. salt

Mix all ingredients together. Put 1 teaspoon on pan shape of ball. Flatten with a glass dipped in a small bowl with 1/2 cup sugar. (Cook 15 minutes at 350 degrees.)

JUMBO RAISIN COOKIES — Pearl Dugan

2 c. raisins
1 c. water
1 tsp. soda
1 c. shortening
2 c. sugar
3 eggs
Little salt
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
4 c. flour
1 tsp. baking powder

Boil seedless raisins in cup of water 5 minutes. Cool; add soda. Set aside. Mix shortening, sugar, eggs and little salt, cinnamon, nutmeg, and cloves all together; add raisins and liquid, flour and baking powder. Drop by large spoonfuls on greased and floured pan. Bake 400 degrees, 12 to 15 minutes.

SOFT MOLASSES COOKIES — Helen R. Ventura

1 egg
1/2 c. brown sugar
1/2 c. soft shortening
1/2 c. molasses
1/2 c. hot water
1 tsp. baking soda
2 1/2 c. flour
1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. salt

Mix egg, sugar, shortening together. Blend together molasses, water, soda; mix well, add to mixture of sugar; add flour, sift in ginger, salt and cinnamon. Let stand 5 minutes.

Drop on greased cookie sheet. Bake in 350 degree oven, 15 minutes.

SUGAR COOKIES (DROP)

Pearl Dugan

2 eggs
1 1/2 c. sugar
2/3 c. melted shortening
2/3 c. milk
2 tsp. soda
4 tsp. cream of tartar
Salt
1 tsp. lemon extract
1 tsp. vanilla
1/2 tsp. nutmeg
3 1/2 cups flour

Mix all ingredients together. Drop by spoonfuls on greased cookie sheet. Bake at 400 degrees 12 to 15 minutes.

DATE BARS

Ruth Gibson

1 egg
1 c. sugar
1 c. chopped dates
1 c. chopped nuts
1 c. flour
1/2 tsp. baking powder
1/2 c. milk

Combine egg, sugar, dates, nuts. Sift together flour, baking powder, and add to first mixture alternately with milk. Bake in greased 8-inch by 12-inch pan in 350 degree oven for 25 minutes. Let cool a little. Then cut into squares and dust with confectioners' sugar. Makes about 2 dozen squares.

APRICOT SQUARES

Mary Downing

1 c. sugar
2 c. flour plus 1 Tbsp.
3/4 c. shortening
1 1/2 sticks oleo
1 1/3 c. coconut flakes
1/2 c. chopped walnuts
1 egg
1 tsp. vanilla
1/4 tsp. salt
1 jar apricot jam

Take all ingredients except jam. Cream shortening with sugar, add egg, vanilla, then flour, add coconut and nuts. Butter 9-inch square pan, take 1/2 mixture, put on bottom of pan until firm. Cover with jam, add remaining ingredients, press down firmly. Bake at 350 degrees for 35 minutes. When cool, cut into squares.

SCOTCH SQUARES

Mrs. Ronald D. Colburne

1/2 c. shortening
2 c. brown sugar
2 tsp. vanilla
2 eggs
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2/3 c. chocolate bits
2/3 c. nuts
1/4 c. milk

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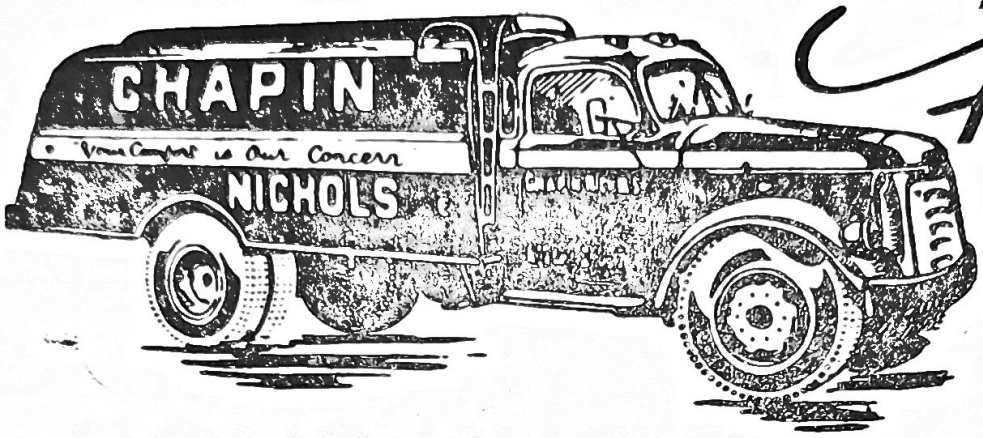

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SCOTCH SQUARES (continued)

Cream shortening, sugar; add vanilla. Beat in two eggs. Sift in flour, baking powder and salt, mix well. Add chocolate bits and nuts. Add a little bit of milk to make moist. Spread in a greased 13x9 1/2-inch pan. Bake for 25 minutes in 375 degree oven. Makes about 48 squares.

SPICED SQUARES — Pearl Dugan

3 c. chopped, peeled apples
2 c. sugar
1 tsp. cinnamon
1 tsp. nutmeg
3 c. flour
2 tsp. soda
1 tsp. salt
2 eggs, beaten
1 c. salad oil
2 tsp. vanilla
1 c. raisins
1 c. nuts

Toss apples, sugar and spices together lightly. Add flour, soda and salt to apples. In a separate bowl combine eggs, oil and vanilla. Add to apple mixture. Press into an ungreased pan, 13x9x2-inches.

Bake in 350 degree oven, 40 minutes. Cool in pan and cut in squares. Dust with confectioners' sugar. Makes 24 large or 40 small squares.

These may be stored in freezer.

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APPLE SASS CAKE — Mrs. Joseph Connors

1/2 c. shortening
3/4 c. sugar
1 egg
1 c. unsweetened apple sauce
2 c. flour
1/2 tsp. soda
2 tsps. baking powder
1/2 tsp. salt
1/2 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. cinnamon

Cream shortening and sugar. Add egg (well beaten) and apple sauce. Sift flour, soda, baking powder, salt, cinnamon, nutmeg and cloves. Add dry ingredients to liquid mixture. Beat well and pour into well greased pan. Cook 30 minutes, in 325 to 350 degree oven.

"CAKE PAN" CAKE — Mrs. Ronald D. Colburne

1 1/2 c. flour
1 c. sugar
3 Tbsp. cocoa
1 tsp. soda
1/2 tsp. salt
6 Tbsps. salad oil
1 Tbsp. vinegar
1 tsp. vanilla
1 c. cold water
1/2 small bag chocolate chips
1/2 pkg. chopped nuts

Sift flour, sugar, cocoa, soda and salt into pan you are baking cake in - - 8 or 9-inch pan. Add salad oil, vinegar, vanilla, water. Stir well in pan. Sprinkle with chocolate chips and nuts. Place in 350 degree oven 35 minutes. No need to frost - - chocolate melts down into cake.

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CHOCOLATE CAKE

Bernadette Correlle

3/4 c. shortening
2 c. sugar
2 tsp. soda
1/2 tsp. salt
1 c. sour milk (mix 1 Tbsp. vinegar)
1 c. boiling water
2 1/2 c. flour
2 eggs
1/2 c. cocoa

Mix shortening, sugar and eggs together, then add soda, salt, cocoa, sour milk, mix well, add half of flour and boiling water. Now add the rest of flour. Beat all the ingredients until mixture is smooth and thick. Bake: 35-45 minutes in greased baking pans at 350 degrees temperature.

CHOCOLATE SAUERKRAUT CAKE

Mary Downing

2/3 c. margarine
1 1/2 c. sugar
3 eggs
1 tsp. vanilla
2 1/4 c. flour
2/3 c. chopped sauerkraut
1 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
1/2 c. cocoa
1 c. water

Cream butter with sugar until fluffy. Beat in eggs, one at a time. Add vanilla. Sift together flour, cocoa, baking soda and salt. Add to cream mixture. Alternate with water. Stir in sauerkraut drained well. Turn into 2 greased and floured 8-inch square or round pans. Bake 350 degrees for 30 minutes or until done.

CARROT CAKE

Kay Abbott

2 c. sugar
2 c. grated carrots
2 c. self-rising flour
1 1/4 c. oil
1 c. chopped nuts (fine)
4 eggs
1 tsp. vanilla
1 tsp. cinnamon

Combine all ingredients together and bake in 13x9-inch pan 45 minutes, at 350 degrees.

DARK CAKE

Marion Janson

1/2 c. sugar
1/2 c. molasses
1 tsp. cinnamon
1/2 tsp. ginger
1 tsp. soda
2 Tbsps. shortening
2/3 c. boiling water
1 egg
1 1/2 c. flour
1 c. raisins

For fruit cake use 16 oz. size jar mixed fruit.

DARK CAKE (continued)

Mix first nine ingredients together, then add flour. If batter is not stiff enough, add more flour. Mix in raisins.

Bake in oven, 350 degrees.

FRENCH APPLE CAKE — Elenor Mucci

2 c. apples
2/3 c. sugar
1/4 tsp. cinnamon
1/4 tsp. nutmeg
Rind and juice of lemon
1 Tbsp. flour
3 Tbsp. butter

1 c. flour
1/2 c. sugar
1 tsp. baking powder
1/4 tsp. salt
2 egg yolks
1/4 c. milk
1 Tbsp. melted butter

Grease 8-inch pan or oven-proof dish. Cover bottom well with 2 cups of apples. Sprinkle with sugar, cinnamon, and nutmeg, rind and juice of lemon.

Sprinkle lightly with a tablespoon of flour. Dot with 2 to 4 tablespoons butter. Batter for cake - Beat flour and all the dry ingredients with egg yolk, milk, and melted butter mixture. Cover fruit with batter. Bake in hot oven, 425 degrees, for about 30 minutes. Reverse onto another pan with fruit side up. Cool slightly. Use egg white for meringue.

GUMDROP CAKE — Mary Downing

1 c. shortening
2 c. sugar
1 lb. white raisins
1 - 2 lb. pkg. gumdrops (not black)
4 c. flour
1 tsp. cinnamon

1 tsp. nutmeg
1 1/2 c. chopped apples
2 eggs
1 tsp. vanilla
1 c. chopped nuts
1 tsp. baking soda
1 Tbsp. boiling water

Cream shortening and sugar; add eggs and vanilla. Sift dry ingredients and spices together. Add to creamed mixture alternately with apple. Add soda mixture, raisins, nuts and gumdrops. Line 2 bread size loaf pans with foil. Pour in mixture. Bake 350 degrees 1 hour. When cool, remove from pans. Wrap in foil. Best if left 2 weeks before using.

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ONE BOWL CHOCOLATE CAKE

Geraldine Luberti

1 1/2 c. flour
1 1/2 c. sugar
2 tsp. baking powder
1 tsp. salt
1/4 tsp. baking soda
2 Tbsp. milk
1 c. milk
1/2 c. soft butter
2 sq. unsweetened chocolate
1 tsp. vanilla
2 eggs

Sift together into large mixing bowl flour, sugar, baking powder, salt, baking soda, milk, butter, melted, chocolate and vanilla. Stir to blend well. Beat with electric mixer at medium speed for 2 minutes; add eggs and milk and beat 2 more minutes. Pour into two greased waxed paper lined 8 or 9-inch layer cake pans. Bake at 350 degrees, 30 or 35 minutes. Cool, frost with Chocolate Frosting.

QUICK FRUIT CAKE

Katherine Gibbons

2 1/2 c. flour
1 tsp. baking soda
2 eggs
2 2/3 c. (28 oz.) mincemeat
1 1/3 c. condensed milk
1 c. walnut meats
2 c. mixed candied fruits and peels

Grease 9-inch tube pan. Line with waxed paper. Grease liner. Sift together flour and baking soda. In large bowl combine eggs, mincemeat, milk, nuts and fruit. Fold in dry ingredients. Pour batter into pan. Bake in a 300 degrees F. oven until cake springs back when touched with finger - about 2 hours. Brush cake top with heated corn syrup and decorate with glace' cherries.

RAINBOW CAKE

Frances M. Connor

1 pkg. cake mix (white or gold)
1 1/3 c. milk
2 eggs
1 or 2 Tbsps. of non-pareilles (colored frosting decorations)

Mix cake according to instructions but add same amount of milk instead of water. Lastly, add the sprinkles of color and mix thru batter just before putting into desired pan. Bake according to box directions. The result makes an attractive cake for a birthday.

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RED VELVET CAKE — Mrs. Mary Mc Burnie

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 1/2 c. sifted flour
2 tsp. cocoa
1 tsp. salt
1 c. buttermilk
4 oz. bottles food coloring
1 tsp. vanilla
1 tsp. baking soda
1 tsp. vinegar

Cream shortening, sugar and eggs together; add flour, cocoa and salt, beat all ingredients with buttermilk and food coloring and vanilla. Mix separately in cup baking soda and vinegar. Add above to previous recipe when mixture is fizzing (baking soda and vinegar.) Bake in either angel pan or 2, 8-inch pans at 350 degrees for 45 minutes.

RHUBARB CAKE — Mary Downing

3 c. rhubarb
1 1/4 c. sugar
1/2 tsp. shredded orange peel
Red food coloring
3 1/2 c. Rice Chex, crushed down to one cup
1/4 c. sugar
1/4 tsp. cinnamon
1/4 c. soft oleo
1 small pkg. white cake mix
1/4 c. orange juice

Prepare fresh rhubarb in saucepan with 1 1/4 cup sugar. Cover and cook over low heat until mixture bubbles and rhubarb is soft. Blend with orange peel until smooth. Add enough water to make smooth and easy to pour. Add coloring. Combine crumbs, sugar and cinnamon. Cut in butter, blend well. Pack crumbs firmly on bottom of 9-inch buttered cake pan. Prepare cake mix as directions on box, substituting 1/4 cup orange juice for liquid in cake. Spread 1/2 cake mix over crumbs. Pour rhubarb over this mixture , then pour cake over rhubarb. Bake at 350 degrees, 40 to 45 minutes, till brown.

WONDER CAKE — Pearl Dugan

1 1/2 c. flour
1 c. sugar
1 tsp. soda
1/2 tsp. salt
6 Tbsp. oil
1 Tbsp. vinegar
1 tsp. vanilla
1 c. cold water

Mix together flour, sugar, soda and salt. Sift in a square cake pan, not greased. Make 3 holes in mixture and add 6 Tbsp. oil in one , vinegar, and vanilla, and last, 1 cup cold water . Mix all together. Bake at 350 degrees.

PASTEL SURPRISE

Jennie Collins

1 pkg. white cake mix
1 pkg. 3 oz. gelatin
(any fruit flavor)
3/4 c. water
1/2 c. salad oil
4 eggs, unbeaten

Empty cake mix into large bowl. Add remaining ingredients. Beat 3 minutes or until smooth. Pour batter into 10-inch tube pan that is lined on bottom with paper. Bake in 350 degree F. oven, 50 to 55 minutes. Do not grease pan.

CRACKER PIE

Kay Abbott

3 egg whites
1/2 tsp. cream of tartar
Pinch of salt
1 c. sugar
12 Saltines
1/2 to 1 c. nuts
1/2 tsp. vanilla
1/2 pt. whipped cream

Beat egg whites until foamy and stiff. Add cream of tartar and salt, then continue to beat until stiff. Add sugar and fold in crackers crumbled to size of peanuts. Add nuts and vanilla. Place in buttered pan and bake at 325 degrees for 15 to 20 minutes.

Serve with whipped cream.

FRUIT COCKTAIL PARFAIT PIE

Geraldine Luberti

1/2 c. cold water
1 pound can fruit cocktail
1 - 3 oz. pkg. lemon gelatin
1 pt. vanilla ice cream

Drain fruit, reserving syrup. Add water to syrup to make 1 cup; heat to boiling. Add gelatin, dissolve. Add cold water. Cut ice cream in 6 pieces ; add to hot mixture. Stir till melted. Chill until mixture thickens. Fold in fruit. Turn into vanilla cooky crust. Chill until firm.

NO BAKE PUMPKIN PIE

Jennie Collins

1 baked 9-inch pie shell
1 - 3 oz. pkg. egg custard mix
1 1/2 c. canned pumpkin
1/4 c. light brown sugar
1 - 14 1/2 ounce can evaporated milk
1 egg yolk
1 1/4 tsp. pumpkin pie spice

Prepare pie shell; let this cool. Combine in a saucepan - custard mix, pumpkin, sugar, evaporated milk, egg yolk, and pumpkin spice. Place over moderate heat until boiling, stirring constantly.

NO BAKE PUMPKIN PIE (continued)

Remove from heat and pour into pie shell. Cool and chill in refrigerator for 2 hours until set. Top with whipped cream.

RHUBARB PIE — Mrs. Joseph Connors

2 c. sugar
3 Tbsp. butter
2 eggs
3 Tbsp. flour
4 c. rhubarb

Mix all ingredients together in a bowl, dot with butter, put on top crust, bake in 350 degree oven, 35 minutes.

RITZ PIE — Jennie Ward

3 egg whites
1/2 tsp. baking powder
1/2 tsp. vanilla
1 c. sugar
2/3 c. chopped nuts
14 Ritz Crackers, crumbed

Beat egg whites, baking powder, and vanilla together; add sugar. Fold in walnuts and cracker crumbs. Place in buttered pie plate and bake at 350 degrees, 30 to 35 minutes.

Top with whipped cream and serve cold.

SIMPLE CHEESE PIE — Marilyn Cincotta

8 oz. cream cheese
8 oz. Farmer's Cheese
1/2 c. sugar
2 eggs
1 tsp. vanilla

Combine all of the ingredients in a bowl. Mix and blend well. Pour all of the mixture into a Graham Cracker Crust. Top this mixture with 1/2 can blueberries. Bake in 350 degree oven for 15 minutes. Refrigerate to set for several hours, or until firm.

EASY PIE CRUST — Dixie MacInnis

1 tsp. sugar
3 c. flour
1 c. shortening
3 Tbsp. ice water
1 tsp. salt

Cut shortening into flour in small pea sized bits. Add all other ingredients - if more moisture is needed to knead dough to form a ball, add another Tbsp. Roll to desired thickness - put in wanted filling. Add top crust. Bake in 400 degree oven for 25-30 minutes. And please to enjoy this one.

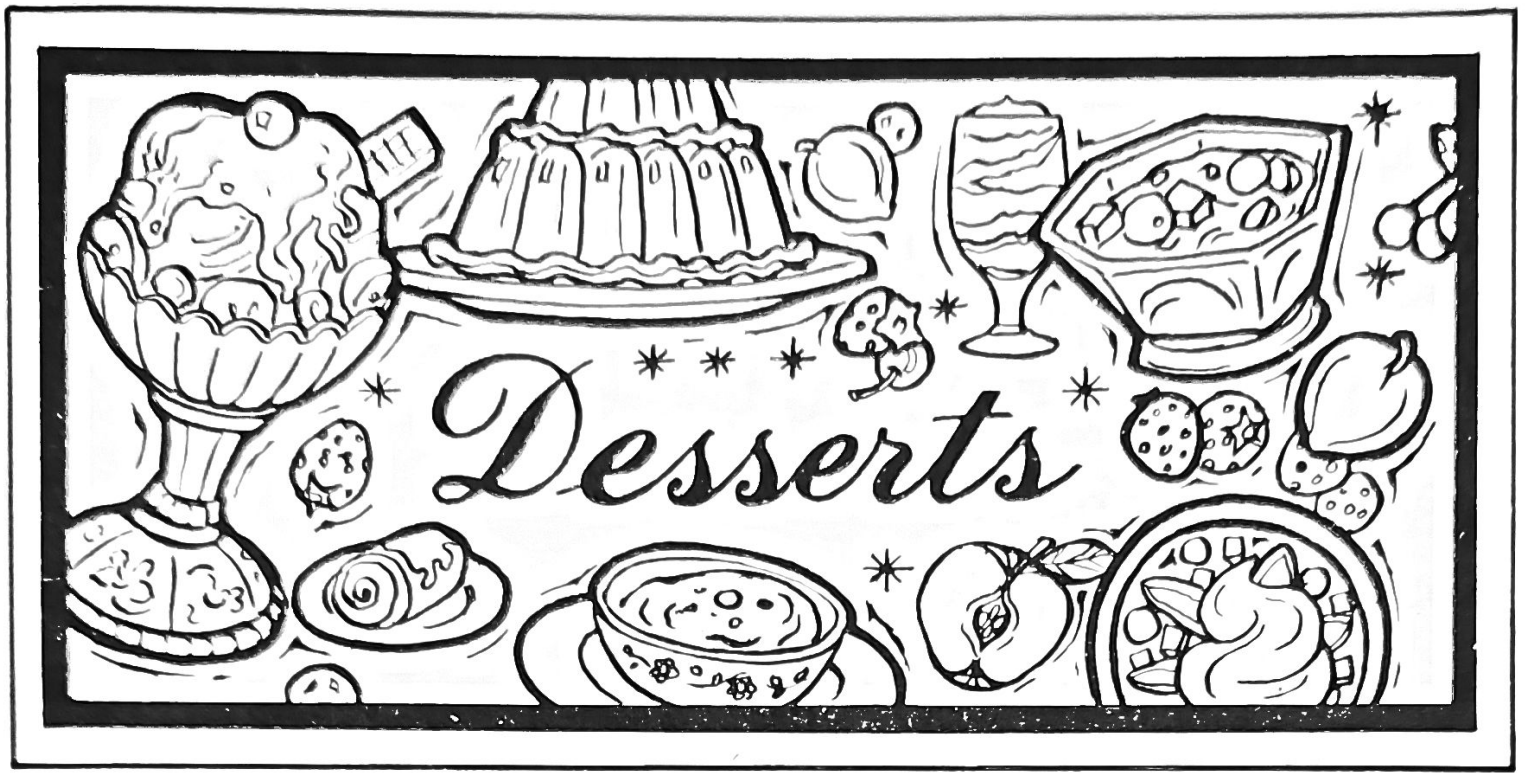
VANILLA COOKY CRUST — Geraldine Luberti

1/2 box vanilla wafers

Line bottom of buttered 9-inch pie plate with whole vanilla wafers. Trim 1/4 inch off enough wafers to stand up around edge of plate.

Crumble a few wafers - fill in chinks in bottom crust.

Write Extra Recipes Here:



APRICOT SOUFFLE' Geraldine Luberti

1 c. apricot puree'
2 Tbsp. sugar
2 Tbsp. brandy
1/8 tsp. salt
5 egg whites

Add sugar to puree' and stir in brandy and salt. Fold in beaten egg whites. Turn into buttered casserole and bake at 350 degrees for 35 minutes. Serve immediately.

Good for Special Dieters.

CREAM PUFFS

1 c. milk
1/2 stick butter
1 c. bread flour
1/4 tsp. salt
4 eggs

Heat milk; add butter. Bring these ingredients to a boil; add flour and salt. Cook and keep stirring until mixture leaves sides of the pan and forms a ball. Remove from fire. Beat in eggs, one at a time, being sure each one is mixed before adding next one. Spoon onto greased cookie sheet, 2-inches apart. Bake at 400 degrees for 1/2 hour; reduce to 350 degrees for 5 minutes more.

CUSTARD WITH HONEY Geraldine Luberti

3 c. milk
1/2 c. skim milk solids
4 eggs, beaten slightly
2 Tbsp. brown sugar
2 Tbsp. honey
1 tsp. vanilla
1/8 tsp. salt

CUSTARD WITH HONEY (continued)

Scald milk and milk solids together. Beat eggs slightly and add brown sugar, honey, vanilla and salt. Pour scalded milk over egg mixture slowly, stirring constantly. Pour into lightly buttered custard cups.

Set cups in flat baking dish with water. Bake at 300 degrees for 35 minutes or until knife inserted in center comes out clean.

Good for Special Dieters.

DOUBLE BOILER BREAD PUDDING — Arline Wright

1 c. brown sugar
3 slices buttered white bread
2 eggs
1 1/2 c. milk
Pinch salt
1 tsp. vanilla
Nutmeg

Put brown sugar into double boiler. Butter 3 slices white bread and break into cubes. Beat 2 eggs and add milk, salt, and vanilla and pour over bread cubes which have been put over brown sugar. Put nutmeg on top. Do not stir. Steam 1-1 1/2 hours.

GINGERBREAD — Pearl Dugan

2 eggs
1/2 c. sugar
1 c. molasses
1/2 c. shortening
Salt
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. clove
2 1/2 c. flour
1 round tsp. soda
1 c. hot water

Mix all ingredients together, mixing in hot water last. Bake in 375 degree oven.

ICE CREAM BARS — Jennie Collins

26 graham crackers
2 Tbsp. sugar
1/2 c. butter
1 pkg. pineapple gelatin
1 pint vanilla ice cream
1 c. boiling water

Crush crackers with sugar and melted butter. Pack into greased pan, saving a little for top. Mix gelatin, water, and ice cream until ice cream is melted. Spread over cracker mixture. Put remaining mixture on top and refrigerate.

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LO-CAL LEMON SPONGE — Mary Grecco

7 eggs
1 tsp. Funny Face Lemon
1 tsp. vanilla
2/3 c. powdered milk

Beat six egg whites until stiff. Beat six yolks and one whole egg until light, add one teaspoon vanilla and 2/3 cup powdered milk together.

Fold in stiff egg white. Bake in 350 degree oven 35 minutes. Do not grease pan. Keep refrigerated.

NANNIE'S GINGERBREAD — Dixie Mac Innis

2 tsp. salt
2 c. flour
1/2 tsp. ginger & nutmeg
1/4 c. shortening
3/4 c. sugar
3/4 c. molasses
3/4 c. hot water
1/2 c. blueberries (opt.)

Cream sugar and shortening, add molasses, sift and add flour, salt, spices - add blueberries if desired but last blend in hot water. Bake in 350 degree oven for 30-35 minutes.

RAINBOW TAPIOCA — Eileen M. Rafuse

1 egg
2 c. milk
1/8 tsp. salt
1 small can fruit cocktail
3 Tbsp. tapioca
1/3 c. sugar
3/4 tsp. vanilla

Separate egg; beat white until foamy; gradually add 2 Tbsp. to white and beat to soft peaks. Cook rest of ingredients, except vanilla and fruit, to a full boil, stirring constantly. Remove, cool slightly, and add to beaten egg whites while stirring rapidly. When mixed, add vanilla. Set for 20 minutes, then stir and fold in fruit - easy does it. Cool - top with whipped cream and/or cherry. Makes 4 generous servings. To double - increase tapioca to 1/3 c. and double all else.

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SAVORY RICE — Leona Correlle

1 1/2 tsp. salt
2 c. rice
1 qt. boiling water
1/4 c. melted margarine
1 c. slivered almonds
1 c. raisins

Add salt and rice gradually to boiling water. Cover and cook over low heat 20 to 30 minutes or until tender.

Add additional boiling water if rice is dry. Add margarine, almonds, and raisins. Serves 10 to 12.

Write Extra Recipes Here:

HOT MULLED CIDER — Mary Grecco

3 qts. cider
3/4 c. light brown sugar
1/8 tsp. salt
12 whole cloves
12 whole allspice
12 - 2-inch sticks cinnamon

Put all ingredients in a saucepan and cook over moderately low heat (about 225 degrees F.), 5 minutes. Strain before serving. If desired, serve in mugs garnished with thin lemon slices and a stick of cinnamon.

EASY FUDGE — Jennie Collins

1 lb. confectioners' sugar
1 small can evaporated milk
4 squares unsweetened chocolate
1/2 jar Marshmallow Fluff
1/2 c. chopped nuts
Small piece butter
Vanilla

Add together sugar, milk, butter and chocolate, cut up fine. Melt slowly. Boil 18 minutes. Stir while cooking. Remove from fire and beat 5 minutes. Add marshmallow, beat 3 minutes more; add nuts and vanilla. Pour in a greased pan. Cool before cutting.

MERINGUE TOPPING

2 egg whites
1/8 tsp. salt
4 Tbsp. sugar
1/2 tsp. vanilla

Beat egg whites, salt until stiff. Keep beating while adding sugar. Add vanilla. Beat until peaks are formed. Cover cake or pie; bake at 300 degrees for 15 minutes.

BUTTER FROSTING — Mary Mc Burnie

1/4 c. butter
2 c. confectioners' sugar
1 tsp. vanilla
2 Tbsp. cream

Cream butter or margarine with confectioners' sugar. Stir in vanilla; add cream gradually until frosting is of the right consistency, for decorating. (Goes with Red Velvet Cake.)

CHOCOLATE CREAM FROSTING — Geraldine Luberti

2 c. confectioners' sugar
1/4 c. butter
1 Tbsp. milk
1 tsp. vanilla
1/8 tsp. salt
1 egg
2 - 1 oz. square unsweetened chocolate

Combine in bowl sifted confectioners' sugar, butter, milk, vanilla and salt. Beat till blended. Beat in one egg. Blend in two squares chocolate. Fills and frosts two 8 or 9-inch cakes or 24 cupcakes (using 1 Tbsp. frosting for each.)

CELERY SEED DRESSING — Kay Abbott

1/2 c. brown sugar
1/3 c. cider vinegar
1 Tbsp. salt
2 tsps. celery seed
1/4 tsp. ground turmeric
Dash pepper

Combine all ingredients together.

CHINESE BROWN SAUCE — Geraldine Luberti

1 Tbsp. butter
2 tsp. cornstarch
1 tsp. sugar
1/2 c. water
1 1/2 Tbsp. soy sauce
5 oz. can water chestnuts

Melt butter; blend in cornstarch, sugar; add water and soy sauce. Cook, stirring constantly, until thick and clear. Drain can water chestnuts, sliced, and add to sauce. Heat through. Makes 3/4 cup.

BAKED OMELET — Geraldine Luberti

2 slices bread
1 c. milk
6 eggs, well beaten
Salt
1/4 tsp. onion salt

Soak bread in milk 15 minutes; add beaten eggs and salt. Turn into a well-buttered shallow pan and bake at 350 degrees for 20

BAKED OMELET (continued)

minutes or until knife inserted in center comes out clean. Serves 4.

Good for special dieters.

CAMPERS BREAKFAST — Dixie MacInnis

Scrambled eggs
Diced onion
Cooked potatoes (left-overs may be used)

Mix together, saute' until onions and potatoes are browned. Add sliced ham or bacon and serve.

CHEESE BUNNIES — Geraldine Luberti

6 hamburger buns
6 eggs, boiled
6 slices cheese

With round cooky cutter, cut a circle out of hamburger buns. Don't cut to bottom of bun. Lift the circle out with a fork. The hole should be big enough to hold an egg.

Butter inside. Place buns on cooky sheet . Slip an egg into hole. Season. Bake in slow oven, 325 degrees, 25 minutes. Top the bun and egg with a slice of cheese. Bake until cheese puffs.

MACARONI CASSEROLE — Elizabeth Dumin

4 c. cooked macaroni
1/2 c. mayonnaise
1/4 c. diced green pepper
1/4 c. chopped pimento
1 small onion, chopped
1/2 tsp. salt
10 1/2 oz. can Cream Mushroom Soup blended with milk
1/2 c. milk
1 c. grated cheese (1/4 lb.)

Heat oven to 425 degrees hot. Combine all ingredients, using only 1/2 the cheese. Pour into greased 1 1/2 quart casserole. Sprinkle with remaining cheese. Bake 20 minutes. (6 servings).

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SHIRRED EGGS — Geraldine Luberti

Light cream — Salt
Eggs — Pepper
Shredded sharp cheese

Using butter ramekins or custard cups, in each put 1 Tbsp. light cream. Break one egg into each cup - dash with salt and pepper.

Set cups in shallow pan, pour hot water around them to depth of one inch. Bake in slow oven (325 degrees, 20 minutes) till eggs are firm. If desired, after 15 minutes of baking, top with 2 Tbsp. shredded sharp process American Cheese. Bake 5 to 10 minutes longer.

MUSHROOM GRAVY — Alice Abbott

1 can mushroom soup — 1/2 tsp. pepper
1 c. water — 1/4 tsp. salt
1/2 tsp. bottled thin meat sauce

Mix all ingredients together. Pour over meat and bake.

Write Extra Recipes Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS			
Custard cup	20-30		300
Custard casserole	45-60		300
Souffle	50-60		325
Baked potato	60-90		400
Baked beans	6 hours		350
Timbales	35-45		300
Rice Pudding	50-60		325
Scalloped potato	60-90		375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium , 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs.....	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.
Use No. 2 sauce for creamed or scalloped dishes or gravy.
Use No. 3 sauce for souffles.
Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

Vegetable	Minutes Boiled	Steamed	Baked
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar -	238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar -	244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar -	254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees	- 40 minutes to 1 hour
Loaf cake ...	325-350 degrees	- 40 minutes to 1 hour
Cup cakes ...	350-375 degrees	- 15 to 25 minutes
Layer cake ..	375-400 degrees	- 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

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ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)		
3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5
(Foil Wrapped Turkeys)		
8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
1 cup raw rice equals 3 cups of cooked rice, approximately.
1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
2 cups ground meat (tightly packed) equals 1 pound.
3 cups ground meat (loosely packed) equals 1 pound.
2 1/2 cups raisins equals 1 pound.
3 cups coarsely chopped nuts equals 1 pound.
1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
2 cups equals 1 can (tall)
2 1/2 cups equals No. 2 can
3 1/2 cups equals No. 2 1/2 can
1 lemon (medium) equals 3 tablespoons juice
1 orange (medium) equals 1/2 cup juice
2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

1 pound dates measure about 2 cups
1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
1 pound dried apples measure about 5 cups
1 pound cut-up candied fruit peel measures about 3 cups
1 pound shelled almonds or Brazil nuts measure about 3 cups
1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans
20 qt. salad
4 lb. butter
4 qt. cream
4 lb. salt pork
20 doz. rolls
20 pies
2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef
32 qt. potatoes
20 doz. rolls
20 qt. chopped cabbage
5 qt. salad dressing
5 lb. butter
2 lb. coffee
4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage
1 1/2 qt. Miracle Whip
4 large cans crushed pineapple
2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham
24 potato salads (solicited)
5 lb. coffee
1 pt. cream
45 qt. strawberries
6 pkg. Bisquick equals 3/4-inch biscuits
2 qt. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qt. milk
6 qt. heavy cream
1 pkg. Starlac
1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef
60 lb. potatoes
36 pies
Harvard beets
Cabbage salad
40 lb. turnip
2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys
75 lb. butternut squash
20 large cranberry rings
75 lb. potato
10 bunches celery
44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken
30 pkg. frozen peas
12 cans cranberry sauce
3 large pkg. Bisquick
17 pkg. Flakon corn mix
2 bunches celery